NEW ENGLAND FARMER.

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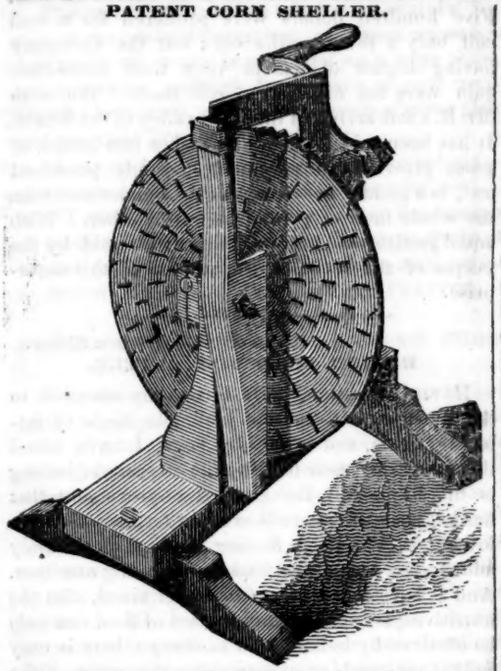
PATENT CORN SHELLER.



THE implement of which the above is a representation is one of the most valuable labor-saving machines now in use. Although various machines for the same purpose have been invented, the best with which we are acquainted is that of Harrison, with the patent vertical wheel. It can be used in all cases, for large or small sized ears—is very simple and durable and not liable to be out of order; one man can work it to good advantage, though it operates best with a man to turn, and a boy to feed it. In this way it will shell from 10 to 12 bushels per hour. The machines are so light and portable that they can easily be removed from place to place, and one Corn Sheller will serve for several families, or even all the inhabitants of a small village.

These implements may be had at the Agricultural Warehouse, No. 52 North Market street.

For the New England Farmer.

DRY YEAST.

THE usual method of making good yeast, with strong hop water and flour is in the first place followed. When this is thoroughly fermented, it is mixed with Indian meal until thick enough to roll out and cut into cakes. It is then exposed to the sun, and while drying undergoes a fermentation in the cakes. When perfectly dried it is kept for use in a bag, hung up in a dry place. It ferments dough extremely well. A small piece, say 1 1-2 inches square is sufficient for six pounds of flour. Yeast thus prepared is good for two or three months but gradually loses its virtue; the fermentation becoming tame as it grows old, and of course less favorable to the quality of the bread. But there is no trouble in renewing it at any time from the dry cakes. I have myself tried the experiment with entire success, and renewed my yeast from cakes six months old. A method of making dry yeast very similar to this, has been practised by some distillers,—and is also in use in different parts of New England, and called Turnpike yeast. W.

From the Genesee Farmer.

THE PROFITS OF THE DAIRY COMPARED WITH THAT OF FATTENING ANIMALS.

"IT has been asserted on the authority of the Board of Agriculture, and upon incontrovertible data, which any farmer or cow feeder may ascertain for his own satisfaction, that the quantity of herbage that will add 112 lbs. to the weight of an ox will, when bestowed on a dairy cow, of ordinary good breed, and in fair condition to yield milk, enable her to yield about 2700 imperial pints of milk. And as it is well known that, even in Scotland, where milk often contains as much cream as that of cows fed on richer pasture, yet in general 17 pints of milk will yield an imperial pound of butter; and the buttermilk will sell at 1d the three pints; and as 120 pints of that milk yield from 16 lbs. avoirdupois, of full milk or Dunlop cheese, it is easy to ascertain whether the 112 lbs. of beef, or these quantities of butter and buttermilk, or of cheese, will realize the greatest sum.

The 2700 pints of milk will yield nearly 385 lbs. or 27 stone imperial of full milk cheese; and if made into butter, they will give 157 lbs. beside the buttermilk, which would about amount to half the quantity of milk churned. The average price of beef, for 7 years past, has not exceeded 6s per English stone; and the 112lbs. of course amounts to £2 8s., while 27 stones of cheese, at 5s. per stone, the average price paid by the merchant to the farmer, during the last 7 years, amounts to £6 17s. 6d.; and the average price of 157 lbs. butter, a 8d. per lb. for the same period, amounts to £5 5s., and the buttermilk to £1 17s. 6d. more, or £7 2s. 6d.; so that the average price of the cheese exceeds that of the beef, to the amount of £4 9s. 6d.; and the butter and buttermilk give £4 14s. 6d. more than the beef produced from the same quantity of food to the cattle."

The above extract is from the Quarterly Journal of Agriculture for March, and was promised some weeks ago. Let us apply its leading facts to our market. We will assume that the average price of beef in our large towns is $5 per cwt., of butter 16 cts. per lb., and of full milk cheese 7 cents.

The result would be this:

112 lbs. of beef, at 5 cents,	$ 5 60
380 lbs. of cheese, at 7 cents,	26 60
157 lbs. of butter, at 16 cents,	24 22

These facts, at all events, are worthy the consideration of cattle farmers.

AN EXPERIMENT

—WAS tried with a new invented life-boat on Tuesday evening last, in the Serpentine river, before a great assemblage of persons. Six men in a boat, with a cork apparatus attached to each of their bodies, rowed to the centre of the river, and suddenly upset the boat, but they with the boat soon regained their positions in safety. The boat was first thrown on her side, and next overturned with her keel uppermost, but she instantly recovered her right position without any water being in her, which caused much surprise among the spectators, who expressed themselves perfectly satisfied with the success of the experiment.

From the Genesee Farmer.

FACILITY OF INCREASING THE NEW CHINESE MULBERRY.

THIS tree may be rapidly increased by budding and grafting on the common mulberry, and by layers and cuttings. Cuttings of young shoots, even before they have arrived at a ligneous state, it is said, will readily take root, if planted in a moist place, shaded from the mid-day sun. The last season the writer obtained of a friend a few buds, the fore-part of July, which he set in the white mulberry; but one failed. Such is the impatience of this tree to vegetate, that in a fortnight the buds began to grow. The stalk was immediately cut off above the buds, which grew, some of them, more than two feet in length. They were too succulent and tender, however, to stand the winter; having no protection, they all perished but two; these were alive an inch or two above where they were budded. They were taken up this spring, and planted in the garden in a horizontal position so as to cover the buds with earth, —one of the inosculations sent forth three shoots, the other two, which have grown two or three feet in length. About the 10th of July these shoots were bent down horizontally and covered their whole length with about an inch depth of fine earth; which was drawn about the petioles of the leaves so as to leave them above the surface. These branches have begun to take root, and from each bud a shoot is springing up which will form a separate tree; so that by fall there will be as many little trees as there are buds which are buried; in the whole, probably thirty or forty. These proceeded with in the same manner, may be increased another season to several hundred. It will probably be best to cover them in the fall with a few inches of earth. W. W. B.

From the Southern Planter.

PRESERVING GRAPES.

I LAST year made a little experiment in preserving Grapes on the vine, which I am induced to make public from its success; hoping it may be of service to others who wish to have this fine fruit both in season and out of season. To almost every one it is known that there are many kinds of Grapes that will remain sound on the vine for a long time, if they are not destroyed by birds or wasps. To prevent this, I have several small bags made, of proper size to contain one or more clusters of grapes, (where they may be contiguous,) from some old musquito netting, which was otherwise useless.—When the fruit was ripe, I drew them over the finest bunches and tied them tight round the stem. From the season being somewhat wet, I was under apprehension they might rot, and from time to time gathered some—but I never found one rotten grape. The last I gathered was on the morning of the first frost, last autumn; which I think was on the 20th November. They were all of the finest flavor possible, and almost as transparent as glass.

The experiment I tried on the Warrenton Grape only. But I have no doubt it would succeed as well with the Bland Madeira, Catawba, Isabella, and every other variety of Native Grapes. Any material will answer for bags that will admit a circulation of air. S. ROSE.

From the N. Y. Commercial Advertiser.

IMPORTED HORNED CATTLE.

A few days since we attended, upon invitation, the private exhibition of a herd of full blooded English cattle, just imported, and destined to graze upon the rich prairies of the Scioto. Our highest expectations were realized—for it may well admit of doubt whether the animals who cropped the herbage of the rich plains of Judea, some three thousand years ago, surpassed in beauty, according to the most approved standards of agricultural taste, the bevy of cornuted animals to which we allude, from the other side of the Atlantic. They were imported under the auspices of a society established in the State of Ohio, for the furtherance of agricultural improvement.

It seems that at the "Agricultural Fair and Cattle Show of Ross County Agricultural Society," held in Chilicothe, in October last, a discussion was had upon the expediency of forming an association for the purpose of introducing English cattle in this country by direct importation. The proposition was favorably received; and the requisite funds to justify the undertaking were, in a few hours, subscribed. A meeting was subsequently called, and an association organized to carry it into effect. After some deliberation, it was resolved to empower the President and Directors to employ an agent or agents for the purpose, with liberty to control and distribute the funds according to their best judgment and discretion. But, previous to any definitive action on the subject, letters were written to the Hon. Henry Clay, and other distinguished individuals, soliciting their opinions upon the course most proper to be pursued. They united in recommending that an intelligent agent be appointed to repair to England, and make the proper selections. This advice was followed, and Mr. Felix Renick was appointed to the trust, to be accompanied by one or two young men as his assistants.

They left Chilicothe in January last—embarked in this city in February, and arrived at Liverpool on the 24th of March. After arranging their money transactions, they proceeded to the interior and visited most of the agricultural districts celebrated for raising fine cattle.

It may be proper, in an article of this sort, designed especially for our agricultural readers, to relate the observations made by our western farmers upon the various races of cattle they examined in different parts of England.

They were at one time highly pleased with the *long* horn or Lancashire breed, distinguished from all others by the length of their horns, the thickness and firm texture of their hides, close hair, large hoofs, with coarse, leathery thick necks, and varied in color, with a white streak along the back.

Again, the Devonshire cattle were recommended to their attention, with the bright red color, and ring round the eye, fine bone, and clean in neck, thin faced, and fine in chops, thin skinned, silky in handling, and fine models for the yoke. Again, they were led to view the Galloway hornless breed—broad on the back and loins, with hooked bones, projecting knobs, with bodies beautifully rounded, deep in chest, and short in leg—and clean in the chop and neck—with heavy eye-brows, calm and determined look. Thus they moved on, receiving every where the kindest attentions and most obliging hospitality; and having seen and weighed the "points" of rival breeds, they could not hesitate in giving their preference to the *Short Horned Breed*, to which we have alluded as coming under our personal observation. These are sometimes called the Dutch breed, and are known in England by a great variety of names, according to the districts where they are raised, such as Holderness, the Teeswater, the Yorkshire, Durham, Northumberland, &c. The Teeswater raised in the vale of York on the river Tees, are held in the highest estimation, and are the true short-horned breed. Bulls and cows of this stock, purchased at great prices, are spread through the North of England, and the border counties of Scotland—and of this breed is the present importation. We have never seen so fine bone, head and neck as these cattle present—the hide is thin, chin full, loin broad, and the body throughout well proportioned and comely; the flesh of which is said to be equal or superior to any other breed. The cows are remarkable for yielding a large quantity of milk, not unfrequently 24 quarts in 24 hours, during the grass season, and sufficient for making no less than three firkins of butter during the summer.

This breed was deemed in many respects best adapted to American soil. The growth is quite equal, if not superior to any other breed; their great weight of edible flesh in proportion to bone and coarse flesh—the facility with which they can be fattened at any age, and to almost any extent, besides being considered the best milkers in England—seemed to give them a decided preference over all others. Purchases were accordingly made from the finest specimens, without reference to cost—giving as high as £170 sterling for a bull calf of ten months old, and 150 guineas for a yearling heifer. Eleven were embarked for Philadelphia, in the ship Alleghany, and the remaining nine under charge of the agent in person, were put on board the ship Portsmouth, which on the 4th of June sailed for this city. Having two hundred steerage passengers on board, the Captain with the view of avoiding sickness on his passage, took what may be called a northerly track, and after much suffering and encountering some heavy blows and rough weather, arrived in this city and landed the animals in fine condition, on the 26th of July, the other division having previously reached New York in safety.

Great care is observed in England by the breeders of fine cattle to preserve the blood untainted and unmixed. They have their regular Herd Book, by means of which they can trace the *genealogy* of their animals almost as far back, from sire to sire, as the aristocratic sportsman his stud of racers, or as a sprig of nobility would recount the names and genealogy of the ancestry of which he boasted.

The two bulls which arrived here were three years old, and were by far the noblest animals of the species that we saw. They were ten or twelve feet long—not measuring the tails—and fourteen or fifteen hands high—very large, and of beautiful form and proportion. One of them weighed 2,114 lbs. and the other upwards of 2,000 lbs. The heifers were also all of very remarkable size for their ages. The two years old were larger than our common full grown cows. Ohio has already become distinguished for the enterprise of her herdsmen, and her dairies are producing rich returns. But if she fills her luxuriant prairies and her rich vallies with cattle like these the agriculturists of other states must needs soon bestir themselves, or they will be left far in the rear by the noble spirit of western competition.

Mr. Renick being anxious to proceed with his valuable charge, remained but a few days in this city. Many repaired, however, to see his fine cattle, and liberal advances were offered on cost. Five hundred dollars were proffered for a bull calf only a few months old; but the Company having higher objects in view than immediate gain were not disposed to sell them. We wish Mr. R. a safe arrival at the great valley of the Scioto. It has been said that he who makes two blades of grass grow on the spot that had only produced one, is a greater benefactor of the human race than the whole herd of politicians put together. With equal justice may the compliment be paid by the people of the West, to the authors of this enterprise.

From the Southern Planter.

BOILED FOOD FOR CATTLE.

Having for some years turned my attention to the most economical and profitable mode of fattening cattle, and especially hogs, I have found that preparing their food by the process of boiling is unquestionably the greatest improvement that has yet been discovered—a slight fermentation following previously to feeding it away, as certainly adds to the capacity of food for affording nutrition. And I have also farther fully ascertained, that the nutritive qualities of many species of food can *only* be obtained by boiling, and in many others is only fully developed, or prepared for the action of the stomach by that process.

The *Irish Potato* furnishes a case in point of the first kind, and the apple of the last. It is extremely rare that you will find a hog that will eat a *raw* Irish potato, but put it through a *culinary process* and it is rare to find one that will refuse them.

Boil the *apples*, let them get cold, and feed them to hogs, and you double their capacity for producing flesh.

But sir, the result of fairly conducted experiment has equally convinced me that the mixing of different kinds of food, adds prodigiously to the capacity of the different materials for affording nutrition, from the effect of combination. The increase of the quantity of food, as well as the addition to its nutritive quality, by the simple absorption of water in the act of boiling, is familiar to all well-informed persons. But I am assured that the *combination* of different materials, produces a *greater mass* of nutritive matter, than the whole could separately yield; and that to find out the art of mixing food, along with the best mode of *preparing* it for the action of the stomach, is the great art of feeding economically, and I believe to secure animal flesh, health, and vigor.

The well-known effect of boiling cotton seed and turnips, and feeding them together to fatten beef cattle, exhibits a conclusive proof of the last position, I think—no preparation is known to fatten more rapidly; the late improved mode of keeping up in flesh working horses in England, by the admixture of food, may be cited as a corroborating proof in point. It is now I think rendered certain that the combination of two articles of food, produces a new nutritive matter, more effectual than either could separately, or than could be produced from the nutritive matter contained in each fed separately. Boil *Irish potatoes*, *pumpkins* and *apples*; combine them by mashing together, and add a little *salt* and it will be found most nu-

tritive food for hogs, producing flesh rapidly. Now a hog on *Irish potatoes* raw, would starve to death, and do little better confined to *pumpkins*, on *raw apples* he would live tolerably—on the three boiled and combined he *fattens kindly and rapidly.*

The result with me has become an anxious desire to ascertain the simplest, and most economical mode of steam boiling food on a large scale, say pumpkins, potatoes, &c. Some of your readers may have seen, or be in possession of some plan not generally known, and valuable.

I have no hesitation in saying that the individual whose talents would devise some plan which would come within the reach of every description of planters, uniting economy in the expenditure of capital, with despatch, would confer a solid benefit on our country. PLANTER.

FARINACEOUS ALIMENT OBTAINED FROM STRAW.

THE attention of agriculturists in France has been recently directed to the discovery of a method of converting straw into a kind of bran, or *farine*, for the feeding of domestic animals. This discovery has been claimed by two individuals: the first is a miller near Dijon, of whose name we are not informed, who it is said on trying the mill stone of a new mill, discovered the possibility of converting straw into nourishing food; the second is Mr. Joseph Maitre, founder of the fine agricultural establishment of Vilotte, near Chatillon. This distinguished agriculturist, known for the purity and perfection of his breeds of sheep, conceived the idea of converting into farine, not only the straw of wheat and other grains, but of hay, trefoil, lucern, santfoin, &c. His efforts are said to have been perfectly successful, and his discovery arrived at, not by chance, but by long experiment and research. The aliment which he has produced, is said to be a complete substitute for bran. It is given to sheep and lambs, who consume it with avidity, and may be given to all other graminivorous animals, as a grateful and substantial food. M. Maitre, with the view of bringing the process to perfection, has ordered a mill for its manufacture to be erected in the midst of his large farms; and he is preparing to communicate a report to the Royal Society of Agriculture, on the advantages in rural and domestic economy, to be derived from this preparation. We are not at the present moment, informed of the nature of this process. If it be a simple grinding of the straw or fodder, and a separation of some of its fibrous matter, we can easily imagine the advantages that may arise from it. We know in this country, that the mere chopping of straw adds greatly to its powers, by facilitating mastication and digestion. We may believe that a more perfect communication of its parts will produce a corresponding effect, and extend very widely the uses of straw and other fodder, as a means of feeding our domestic animals.—*Quarterly Journal of Agriculture.*

CURE FOR BOTTS OR GRUBS IN HORSES.

IF you will excuse the subject, (*for although graceless*, it is valuable not only to agriculturists but to all classes, using that valuable animal the *Horse,)* I send you a remedy I used while our coals were brought to market in road wagons, which obliged us to use a great number of horses; and I never knew it to fail of giving relief, in one to five minutes. viz: Pour out half a gill of spirit of turpentine into the hand, and rub it on the breast of the horse while suffering; let it be applied to the hollow or pit of the stomach, just at the point where the neck joins the breast, on a space six or eight inches in diameter. The relief is certain, if the grubs have not already cut through the coats of the stomach.—*Farmer's Register.*

From the Farmer and Mechanic.

TO PRODUCE A GREAT VARIETY OF SEED POTATOES.

GATHER in the fall, or as soon as the potato balls, or seed that grow on the vines, get ripe, say about the first frost, any quantity, a good large quantity.

Put the balls in the joints of your fences, on the grass. Cover them with straw, say about twelve inches thick. Let them be undisturbed during the winter. In the spring you will have potatoes springing up through the straw. Do not disturb them them until the next fall, when the vines decay of their own accord.—Then raise up the straw and you will find small potatoes of every color, name, and quality, that you ever saw. Nineteen different kinds, have been found, the product of half a bushel of potato balls, on ten yards square of ground. Select and plant the next year and you will have a fine crop, and of the very same kind that you plant. Be careful not to put two different kinds into the same hill.—These varieties will last you two or three years; then you had better take a fresh supply from the seed again, as the above directed. Persevere and you can obtain an almost endless variety.

A FARMER'S SON.

MASS. HORTICULTURAL SOCIETY.

AN adjourned meeting of the Mass. Hort. Society was held at their room on Saturday, Aug. 30th, 1834, and the following business transacted.

The Chairman from the Committee for the purpose of procuring a suitable place for the ensuing exhibition, reported—that they have succeeded in engaging the use of Faneuil Hall, from the 15th to the 20th September inclusive.

The Chairman from the Committee to conduct the Financial department, and the Chairmen of the several Committees for the purpose of procuring plants, &c. reported progress.

VOTED, that a Committee of nine be appointed to attend to the arrangements and decorations of the Hall—Messrs. J. W. Russell, P. Hovey, Jr. D. Haggerston, Thos. Mason, E. Putnam, Thos. Willoot, Robert Murray, Cha's Senior, and Wm. Cowing were nominated and chosen.

VOTED, that a Committee of ten be appointed to receive, arrange and label plants, &c.—Messrs. Chas. M. Hovey, Geo. W. Pratt, Sam'l Walker, J. L. Russell, Cheever Newhall, Rht. L. Emmons, M. P. Wilder, Rob't. Rogerson, J. G. Joy, and Wm. Carter, were nominated and chosen.

VOTED, that a Committee of eight be appointed to receive, arrange, and label fruits, &c.—Messrs. S. A. Shurtleff, Robert Manning, Wm. Kenrick, E. M. Richards, B. V. French, Sam'l Pond, Henry Sheafe, and Geo. C. Barrett, were nominated and chosen.

It was announced that J. C. Gray, Esq. had accepted the invitation to deliver the address before the Society at their anniversary.

VOTED, that the Society accept the invitation to join the procession in commemoration of Lafayette on Saturday, September 6th.

Adjourned to Saturday, Sept. 6th, at half past nine o'clock, A. M. CHA's. M. HOVEY,
Secretary pro tem.

FRUITS EXHIBITED.

Aug. 30, 1834.

To the Chairman of the Committee on Fruits:

Sir—I send for exhibition, a new variety of the peach, produced from a stone planted in the yard of our respected fellow citizen William Minot, Esq. Beacon street. Its size, shape, and beauty, as well as its fine quality, places it among the peaches of the first class of Melters. It was raised on the wall in the open air: it measures 9 1-2 inches.

The original tree died the autumn after I took buds from it, by which event this fine fruit would have been lost, had I not been fortunate enough to have preserved it by grafting.

I have named it the *Minot Peach*, by which name I hope to be able, next year, to extend its culture by distributing buds.

Respectfully, SAML. G. PERKINS.

Apples. Williams apple, name unknown apple, Porter apple, large red sweet apple, by Mr. S. DOWNER.

Pears. French pear, and a variety name unknown, by Mr. S. DOWNER.

EXHIBITION OF FLOWERS.

Horticultural Hall, Aug. 30.

THE display of flowers this day were of a superior order, more especially the specimens of Dahlias which were splendidly elegant. But even these seemed laboring under a partial eclipse from the superior brilliancy of certain fine specimens of female beauty, the fairest of the fair, whose presence lent enchantment to the exhibition.

Mr. S. WALKER, Roxbury—Phlox seedling; Dahlias, Dutchess of Liverpool, Henri VIII. Royal Lilac, Mountain of Snow, Mary Louisa, Delphinium Chinensis, Lobelia fulgens, do. speciosa, &c. &c.

Mr. WM. KENRICK, Newton—Roses China, Noisette and Hybrid of different varieties; Dahlias, Queen of the Yellows, Squibb's pure Yellow, Countess Plater, Orange Yellow, Lord Lyndhurst, Striped anemoneflore, Young's Triumphant, Conspicua, &c. Delphinium, Lobelia, Phlox, Coreopsis, Helianthus multiflora, Honeysuckles, Corchorus, Snowberry, Altheas, &c.

Mr. M. P. WILDER, Dorchester—The following new Dahlias, Widnall's Aurora, Paragon of perfection, Brewer's Reform, Lass of Richmond Hill, Squibb's Prince George, Hanoverian Stripe, Antonia, Picta formosissima, Roke's dwarf scarlet, and the Countess of Liverpool, Barrett's Susannah, v. Crimson Globe; also, from the same gentleman, Potentilla napalensis, Corchorus japonica, Spirea ulmaria, Coreopsis, Rudbeckia, and New Noisette Rose Bourganville.

Messrs. HOVEYS—Tigridia pavonia, Verbena aubletia, Lobelia fulgens, Commelina cælestis, Delphinium consolida flore pleno, China asters, &c.

Mr. THOMAS MASON, Charlestown Vineyard—varieties of Dahlias, do. Phlox Hybiscus Africanus, Carnations and other flowers.

Messrs. WINSHIPS—many kinds.

By order of the Committee,
JONA. WINSHIP, Chairman.

EXPERIMENTS IN TOPPING CORN.

It was discovered early in August, 1810, that proper grasses for soiling my cattle would soon be very deficient; and on the 20th of that month, one row of corn in a field of thirteen acres, was topped to ascertain how the plant would bear early cutting. It was thought that it had received no injury. On the 31st of the same month I commenced feeding the cattle with the tops cut daily as wanted. These lasted them until the 18th of September. After this the blades were stripped, commencing where the toppings began. They fed the cattle until the 5th October.

In the process of topping and blading, one row was left entire, standing between the row which had been topped on the 20th of August, and another row which was topped on the 2d of September. These rows were cut off by the roots on the 2d of October, and hauled in, and set up separately under my own inspection. They were husked and measured on the 8th November.

Produce of the row that had not been topped and stripped, nine bushels and five eighths of corn in the ear.

One of the rows which had been topped and stripped, measured seven bushels and six eights; and the other topped and stripped row measured seven bushels and three eighths of corn in the ear.

Thus it clearly appears that mutilating the corn plant before its fruit is perfected, is a very injurious practice. The injury done to my crop by this mode of management was clearly seen some time before the three experimental rows were cut off. Throughout the whole field the husks were generally dry and open, except on the row which had not been topped and stripped. On this they still retained a greenish hue, and were close set to the ear when the plants were cut off by the roots.

In 1811, I selected three rows of maize in the middle of my field, as nearly alike as possible. The plants were then about two feet high. I cut off the tops of the middle row as low down as might be readily done without injuring the tassels, which were wrapped in their own leaves within the stalks. I could not observe that the stalks in the row which had been cut, grew any thicker, until new leaves had been formed from the crown of the plants. Before this happened, the stalks in the rows on either side of it, seemed to be as thick again as those standing in it; and the ears grown on the plants in this row, shot filled, and ripened about two weeks later than the rest of the field.

As several writers on agriculture had asserted that the tops of potatoes might be cut and given to the cattle without injury to the crop, I cut off the tops from a row running through the middle of a very luxuriant patch. Care was taken to cut them in that way which was supposed least likely to prove injurious to the future growth of the plants. The debilitated appearance of the second growth of the tops, determined me not to risk the second cutting of them. When the crop was gathered, the roots in the row that had been cut did not seem to be more than half as large as those in the rest of the patch.

In fact, I have never seen any advantage arise either from carefully trimming, or ruggedly mutilating annual plants; on the contrary, much injury certainly follows. It is, however, probable that good housewives and ignorant gardeners will continue to tread and mutilate the tops of their onions, as long as the world may happen to last, for the express purpose of making the roots grow more luxuriantly; unless perchance, they may happen to reflect, that the tops would not have existed, if nature did not consider them as necessary to the well-being of the plant as its roots. Certain it is that the writings of many gentlemen who ought to have known better, are exactly calculated to confirm them in this truly savage practice.—*Lorrain.*

From the Genesee Farmer.

THE WHEAT WORM.

We have heard great complaints within a few days of the devastation making by this insect in our wheat fields: and it is apprehended, that in many cases there will be a total loss of crop. Its ravages are far greater than before known. The attention of the readers of the Farmer has been before called to this subject, particularly in an article published on the 19th of April. The experiments and observations of Mr. Bauer, there detailed are worthy of all notice; as the time employed in making them—some twenty years—and the high standing of the experimentor, leaves little doubt of the correctness of his conclusion, that the seed of the worm is sown with the grain. It will be recollected that steeping the seed grain in lime and water, was found to destroy the seed of the insect. However doubtful this may appear, it is worth every one's trial; for independent of this object, it is now a well established fact, that soaking seed wheat in lime water, will destroy the seed of smut. N. B. As it is the causticity of *quick* lime which destroys the seed of the insect as well as the parasite, of the worm as well as of the smut—lime recently burnt should alone be employed; for when it has been air-slacked, or suffered to imbibe carbonic acid by long keeping or exposure, it loses its causticity, and is unfit to be employed, being little better than pounded chalk or limestone.

But for the wheat worm, the crops in the county of Albany have a promising appearance. The season has been very favorable for barley, one of our staple crops. Corn is rather backward, but it stands well, and the recent showers and warm weather have brought it forward remarkably.

I am making an experiment with bees which I will detail to you. My boxes or hives are made in pairs, one to set on another, and when thus doubled, there are two hooks on the upper, and two buttons on the lower box to keep them in place. In the one intended for the lower box, which is about nine inches deep, I make one, two, three or four holes with an auger, and invert over each of these a half gallon glass jar, such as are used by apothecaries, the mouths of which are slightly set into the cover of the lower box. I then clap the upper box over these glasses, and fasten it to the lower ones with the hooks. The bees have access to the jars, but not otherwise to the upper hive, the cross pieces in which keep the glasses in place. The expectation is, that these jars will be filled with pure honey, and that I shall be able at any time to remove them, in part or whole, and to substitute other glasses without disturbing the bees. I have seen tumblers thus filled with honey, and there is little doubt of my succeeding with the jars. My bees in the garret continue to do well. I took considerable honey from their habitation last winter; they have since filled the space, and considerably enlarged the comb otherwise.

J. B.

Albany, July 6th.

From the Montreal Daily Advertiser.

THE WHEAT-FLY.

Sir,—In a paragraph which appeared in your *Courier* of Friday last, copied from the *Sherbrooke Advocate*, the damage to the kernel of wheat in the ear of the growing crop, has been attributed to the insect called the wevil. This surely is a mistake, the wevil is a very different sort of insect from that which has damaged the wheat in this neighborhood.

The *Encyclopædia of Agriculture* describes the wheat-fly, which has been one of the greatest enemies to the wheat crop in Scotland of late years, and I have every reason to suppose it is the same species of fly that has caused the injury to wheat this summer.

The following article is from the *Encyclopædia:*—"In the modern nomenclature, the Rev. W. Kerby informs us that the wheat-fly, formerly the *Tipula tritici* of Linneus is now the *Cecidomyia tritici;* and the Hessian fly the *C.destructor.* The wheat-fly generally makes its appearance about the end of June; and according to the observations of Mr. Sherriff, they exist throughout a period of thirty-nine days. The hue of the fly is orange, the wings transparent, and changing color according to the light in which they are viewed. It lays its eggs within the glumes of the florets, in clusters varying in number from two to ten, or even to fifteen, and the larvæ feed upon the grain. They are produced from the eggs in the course of eight or ten days; they are at first perfectly transparent, and assume a yellow color a few days afterwards; they travel not from one floret to another, and forty-seven have been numbered in one. Occasionally there are found in the same floret larvæ and a grain which is generally shrivelled, as if deprived of nourishment, and although the pollen may furnish the larvæ with food in the first instance, they soon crowd around the lower part of the germen, and they in all probability subsist on the matter destined to form the grain. The larvæ are preyed on by the *cerophron destructor*, or *ichneumon* fly, which deposits its eggs in the body of the larvæ of the wheat-fly; and this is the only check hitherto discovered for preventing the total destruction of the wheat crops attacked by the *cecidomyia.* Mr. Sherriff, speaking of the ichneumon, says, 'I could not determine if it actually deposits its eggs in the maggot's body; but there can be no doubt, however, of the ichneumon piercing the maggots with a sting; and from stinging the same maggot repeatedly, it is probable the fly delights to destroy the maggots, as well as deposit eggs in their bodies. The earwig, also, devours the maggots as food.' Mr. Gorrie estimates the loss sustained by the farming interests in the Carse of Gowrie district alone, by the wheat-fly, at £20,000 in 1827; at £30,000 in 1828; and at £36,000 in 1829. The same writer in May 1830 thus depicts the prospects of the wheat crop in the Carse of Gowrie: 'The *cecidomyia* are still alive in formidable legions. That the flies will this season be in as great plenty as ever, is quite certain; that they will lay their eggs on no other plants, than those of the wheat genus, is also true: the only chance of escape is in the time the pupæ appear in the fly state: should the sunny weather bring them forward within a fortnight or three weeks from this date, the greater part will have perished before the wheat is in the ear, or should the earing take place before the fly appears, the late or spring sown wheat will

suffer — but these appear slender chances. We know the history and habits of the insect too well to believe that either mist, or rain, or dew, or drought will either forward or retard their operations, if the main body appear about the time the wheat comes to the ear."

From my own observations I am convinced it is the same species of insect described above, that we have got here. I am not aware that it has been known in Canada before last year, and it appears to have multiplied prodigiously. Now that the wheat has got ripe and hard, the maggots have disappeared; it is only when the grain is in the soft and milky state they prey upon it, or rather upon the matter destined to form the grain. Wheat on new lands does not appear to have suffered so much as that on lands long cultivated; this I know by experience. My wheat was on new land this year, and has not been much injured; this circumstance should induce further inquiry, which might perhaps lead to the discovery of some remedy for an evil which may otherwise be a very great one here, where wheat is the principal crop that farmers cultivate. I have the honor to be, Sir, your obedient servant,

WM. EVANS.

Cote St. Paul, August 13, 1834.

WHEAT.

Extract of a letter from Maine to the Sec'y of the H. F. & H. Ag. Society.

"My winter wheat is sown between the 1st and 7th of Sept. (but in the Connecticut Valley may be sown as late as the middle of September) with the wheat I sow 1 1-2 bushel of oats to the acre—the oats will be a protection to the wheat during the winter and a manure in the spring—sometimes I sow one to two hhds. Lime to the acre and one bushel of Plaster Paris the spring following.

Last year I made the experiment in my garden of sowing some winter wheat in the spring and cutting it frequently until 1st September, my usual time of sowing wheat—it has succeeded so well that I intend next spring to sow an acre with winter wheat and feed with calves, say 3 yearlings, or animals that will not tread too hard or feed too close until September.

The advantage looked for is that it will stand the winter better and be fit to reap earlier than if sown in the autumn.

Have you any of the *Black Sea wheat*—the heads are large and will be fit to reap some days earlier than our common wheat and out of the way of rust? Can send you 1-2 bushel. Have you any of the *Skinless Oats*? if not, can send you one bushel.—*Hampshire Gazette.*

WHEAT QUICKLY PREPARED FOR MARKET.

THE following case of extraordinary despatch is from the *Canadian Journal.* We do not think Flour much the better for rapid packing; it has not time to cool thoroughly:

We last week inadvertently omitted to mention a fact, which we deem worthy of record. On Tuesday, (if we mistake not the day,) Oliver Phelps, Esq. harvested from his farm, in the vicinity of this village, *one hundred and fifty bushels of wheat*—the next day it was hauled to the thrashing machine attached to his *Red Mill*, in St. Catharines, and put in complete order for flouring—the same day and night it was ground, and on the day following shipped for the Montreal market, in fine order. Beat this who can!

CARRAGEEN, OR IRISH MOSS.

THE great use now made of this valuable marine plant, as affording a nutritious article of diet for infants and for invalids generally, and as applicable to many elegant and salutary preparations for the table, such as jellies, blancmange, &c. renders it of considerable importance in domestic economy. The Bunker Hill Aurora states that large quantities of the plant may be collected on the shores near Lynn, which the editor thinks is the same as the imported article; and which it is said, has been sold in the shops as genuine.

We have long entertained a like opinion with regard to the identity of the indigenous and foreign article. It is found in abundance on the southeast coast of this Island; probably our whole shore produces it. Some weeks since impressed with this opinion, we gathered a considerable quantity, and subjected it to the same process usually applied to the Carrageen, and with quite a satisfactory result. The gelatinous product was evidently as ample, and to all appearance quite as valuable as that of the Irish Moss. Whether its medicinal properties be equal to those of the latter, having had no thorough opportunity to ascertain, we do not pretend to judge. The plant itself as it is found here, washed up from the sea, resembles the imported moss very closely, with the exception that it is evidently of more luxuriant growth, and rather less fibrous at the superior terminations. These are the only perceptible differences in the external characteristics of the respective substances. If upon further investigation, it shall be demonstrated, that this hitherto unnoticed species of sea-weed, may be readily converted into a restorative beverage for the sick, or a grateful viand for the whole, the worth of the treasure lying at our very doors, though attainable without money and without price, will doubtless be appreciated.—*Nantucket Enquirer.*

METHOD OF DRESSING SKINS PRACTISED IN MOROCCO.

THE following account of the method practised in dressing skins in Morocco was transmitted to the Zoological Society by W. Willshire, Esq. a corresponding member of that society, in a letter dated Mogadore, May 5, 1833. Its results are said to be excellent, as regards the preservation and color of the fur, and the flexibility of the pelt.

Wash the skin in fresh water to deprive it of the salt; as soon as this is done, scrape the flesh off, then take two pounds of alum, one quart of buttermilk, and two or three handfuls of barley-meal, which mix well together, and lay on the fleshy side of the skin equally; fold up and press it together carefully, and let it lie two days. On the third day take it to the seaside, wash the skin well, and when clean and free mixture, hang it up to let the water run from it: then take two pounds of alum finely powdered, and throw or spread it equally on all parts of the skin; again fold up as before, and allow it to lie three days, when it will be in a proper state to dry in the sun, laid flat, without taking away the powder. When it is dry, take a pint or two of fresh water, and sprinkle it upon the skin, and again fold it up carefully for about two hours, to imbibe the water; then lay it on a table, and, after scraping it free from the mixture and flesh, take a sand-stone (rather rough) and rub the skin well until it becomes soft and pliable, then hang it in the shade to dry. The process is then complete.

When the skin is perfect, having the head, horns, &c. take off the horns, and fill their cavity with a mixture of equal parts of powdered alum and ashes of charcoal dissolved in water, and expose them two days to the sun. Saturate the trunks of the horns with eight ounces of alum dissolved in water, and fold up with the skin, and apply the same on each occasion when employed in curing the skin. The flesh on the head and jaws to be carefully taken off, filling the same with powdered alum. It should remain in the sun until perfectly dry.

In addition to the foregoing description of the mode used in Morocco, in dressing skins, as related by the persons employed by Mr. Willshire, it may be well to observe that the process does not take so long at Mogadore, as Mr. W. has often received back skins of the Aoudad and Leopard from the dresser, on the third or fourth, and never exceeding the fifth day, perfectly cured. Allowance has been made by the dresser, in the foregoing description, for the difference in the climate of London.

The skins of smaller animals must not be subjected to so lengthened a process, or they will become harsh, and the pelt impoverished.—*Proceedings Zoolog. Soc.*

FAT SHEEP IN SUMMER.

A WRITER in the Farmer's Journal, after stating that he applies tar to the roots of the horns of sheep, and puts a little in their noses and mouths, "as affording the best security against the maggot in the head," gives the following remarks on the management of sheep in the summer:

"I am careful to have none of my sheep, except those I intend for market, get very fat during the summer. I have heard it remarked, and I believe it, that after once *very* fat, a sheep will never arrive at the same point again. Sheep which get fat during the summer, certainly do not do as well in the fall and winter. About the middle of September I give my sheep the best feed I can, and the middle of October begin to feed sparingly with turnips, potatoes, or some kind of grain.—When the time arrives for yarding, which I do rather late, I separate my flock in the following manner.—In one yard I put my rams and wethers, except such of the former as have become very poor during the time running with the ewes. In the second I put my last spring lambs; in the third all my healthy ewes, and in the fourth all my old and weak, (but no diseased) ewes. A sixth department is a kind of hospital, into which every sheep is removed as soon as discovered to be afflicted with disease. This arrangement I consider very important, as it affords an opportunity for treating every class of sheep in the manner judged most proper for their circumstances. I have known instances in which the lot of old and feeble ewes have come out much improved in the spring, and have produced a good fleece, and raised fine likely lambs. I always intend, however, to turn my sheep before they get so old as to become enfeebled; as they are more likely to acquire those diseases which spread through the flock.

TO PRESERVE VINES FROM BUGS, &c. — Glauber's Salts, Sulphate of Soda, an ounce dissolved in about one quart of water and sprinkled on the plants or vines is recommended as a preventive against insects.

NEW ENGLAND FARMER.

BOSTON, WEDNESDAY EVENING, SEPT. 3, 1834.

NOTICE.

The Committee on Fruits for the Horticultural Exhibition, chosen last Saturday, are requested to meet at the Hall of the Society on Saturday next, at 10 o'clock.

S. A. SHURTLEFF, *Chairman.*

Gentlemen at a distance who are disposed to contribute to the exhibition, are requested to forward Fruits, &c. to Geo. C. Barrett, New England Farmer Office, previous to the 16th inst.

FARMER'S WORK.

SELECT SEED CORN.

IT is highly important that seed corn should be selected from the best samples which can be obtained. The reason why this practice is recommended is this: the offspring of vegetables as well as of animals will, in a great measure partake of the good or bad qualities of the parent. The following directions on this subject are from the pen of Joseph Cooper, Esq. of Brunswick, N. J.

"When the first ears are ripe enough for seed, gather a sufficient quantity for early corn or replanting; and at the time you would wish your corn to be ripe generally, gather a sufficient quantity for planting the next year, having a particular care to take it from stalks which are large at bottom, of a regular taper, not over tall, the ears set low, and containing the greatest number of good sizable ears of the best quality; let it dry speedily; and from the corn gathered as last described, plant your main crop, and if any hills should be missing, replant from that which was first gathered, which will cause the crop to ripen more regularly than is common, which is a great benefit. The above mentioned I have practised many years and am satisfied it has increased the quantity and improved the quality of my crops beyond what any person would imagine who had not tried the experiment."

Dr. Deane observed that "some recommend gathering seed corn before the time of harvest, being the ears that first ripen. But I think it would be better to mark them and let them remain on the stalks till they become sapless. Whenever they are taken in, they should be hung up by the husks, in a dry place, secure from early frost; and they will be so hardened as to be in no danger from the frost in winter."

SEEDS FOR SOWING.

The seeds of plants are in many particulars like bird's eggs, and as you would choose the finest animals for breeders, so let your vegetable stock proceed from the best, soundest, and most vigorous seeds. It is not sufficient that your seeds barely vegetate; they should come strong and vigorous if you would have them produce fine crops. The seeds of fruits are best sown with the fruit. Dr. Darwin observed, in substance, that when the fruit, which surrounds any kind of seeds can be sown with them, it may answer some good purpose. Thus the fruits of crabs, quinces, and some hard pears may be all the winter uninjured if covered only with their autumnal leaves, and will contribute much to nourish their germinating seeds in the spring. It has been recommended to sow the seeds of cherries, peaches, and some other fruits, which are of a perishable nature as soon after the fruit is ripe as possible. If the seeds are kept till the next spring they become dried through, and the vegetative principle is destroyed. It is a good plan to keep small and rare seeds in their pods till the season of sowing them.

Mr. Cobbett says that "great care is necessary to avoid the use of unripe seed. Even in hot weather, when the seed would drop out, if the plants were left standing, pull or cut the plants and lay them on a cloth in the sun, till the seed be just ready to fall out; for, if forced from the pod the seeds are never so good. Seeds will *grow* if gathered when they are green as grass, and afterwards dried in the sun; but they do not produce plants like those coming from *ripe seed.* I tried, some years ago, fifty grains of wheat, gathered green, against fifty gathered ripe. Not only were the *plants* of the former feeble, when compared with the latter; not only was the produce of the former two thirds less than the latter; but even the quality of the grain was not half so good. Many of the ears had *smut* which was not the case with those that came from the ripened seed, though the land and the cultivation were in both cases the same." Other writers advise not to reap wheat infected with smut till fully ripe and perfectly dry, and wheat, intended for seed should, in all cases be allowed to become quite ripe before it is used.

With regard to seed-wheat, an English writer observes as follows: "I never thresh the sheaves which are to supply with seed till just when I want to make use of it. I have a notion that the seed keeps better in the covering nature has given it, I mean the chaff, than it would without it; and I am pretty certain that it sprouts sooner in the ground, the husk or bran being preserved in a tenderer and more yielding state than it would be were it exposed to the open air."

WEEDS MADE USEFUL.

There are some vegetable productions, denominated weeds, such as purslane, pigweed, brakes, &c. which make good food for swine, and should be gathered and given to them, whether they are kept in pastures or in pens. But if weeds have so far arrived to maturity that their seeds would grow if they had a chance, it will be best to destroy the principle of vegetation by suffering them to ferment in a compost bed. For this object you may place them in a heap in some unoccupied spot, and cover them with soil. In this case it will be well first to sift a little quicklime over the heaps of weeds, and then shovel over them a quantity of soil to imbibe the gases produced by fermentation. A good husbandman permits as few vegetable and animal substances to decay or putrefy in the open air as possible, but covers them over with earth and quicklime, if he has it, thus preserving his health by the same means by which he fertilizes his grounds.

From the Boston Courier.

CHINESE MULBERRY.

THE Mulberry seed, furnished to several persons in Massachusetts, by the Missionaries in China, have been extremely prolific, and the prospects are highly flattering for the manufacture of New England silk. The following extract from an intelligent and enterprising gentleman in Northampton, received within a few days, will be read with interest. "My prospects brighten every day, as it regards the silk business. I receive encouragement from every quarter. Gentlemen of the first respectability, possessed of capital, are ready to engage in it. My trees have grown wonderfully. I shall sell twelve or fifteen hundred dollars worth this season; and shall propagate largely next season, if my life is prolonged. I wish you would come up here and settle yourself down. You would find it a delightful employment to produce so rich a substance from the soil. It is a business which *competition* cannot affect, excepting for the better. For it is a fact that the more there are engaged in it, the better it will be for each one. The time is not far distant, when New England will produce SILK, *equal in value to the* COTTON *of the South*—of this no one can doubt, who has given any attention to the subject. I have already calls from gentlemen from every quarter, to see my trees and obtain information about the business. I am now planning a building to be erected the coming winter for the feeding of worms—two hundred feet long by twenty-four feet wide, two stories high—which I shall place below the garden next the woods. I have sold one thousand trees to a gentleman for $250, and to others $500 worth more; my number will soon be taken up."

TURNIPS.

PITTING TURNIPS.—As the Turnip harvest is approaching, we take the liberty of suggesting to those who cultivate the Swedes, our method of pitting them for winter. The pits are limited to two feet in width, and of an indefinite length, and are dug in a dry situation, seldom more than two feet deep. When the pit or hole is filled with roots as high as the surface of the ground, the turnips are laid by hand, the tops out, and sloping to the centre, until they terminate in a ridge which is generally about two feet above the ground. The whole are then covered with straw, and then with earth. The important point follows: The crown of the ridge is then pierced with an iron bar at intervals of the yard, and the earth passed out, so as to leave an entire aperture into the turnips, and into each of these apertures a wisp of twisted straw is loosely inserted. The roots will heat, and unless the rarified air is permitted to escape, the turnips are apt to rot. The openings permit its escape, without danger of the frost doing injury. With this precaution we have not lost one bushel in a thousand. The same course would no doubt be beneficial in preserving the *Mangel Wurtzel.*—*Southern Agriculturist.*

ITEMS OF INTELLIGENCE.

☞There will be no Cattle Show at Brighton this year.

NORTHERN FARMER. We regret to learn that the valuable paper with that title, printed in Newport, N. H. is stopped, or suspended for the present, in consequence of the want of patronage sufficient to warrant its continuance.

India Rubber Bathing Tubs. Since the India-Rubber Company commenced the manufacture of articles of dress at their establishment in Roxbury, there is scarcely a domestic convenience that has not been successfully made. Life-preservers, beds and over-coats, seem to be only a small part of the business—even bathing-tubs which have usually been of wood, metal, or stone, are now sold at a price so reasonable, that every man in common circumstances might afford to keep an apparatus so conductive to health. They are moreover so light—so truly portable, that a tub might be constructed for packing in a small travelling trunk, though capable of holding several barrels of water.

Besides recommending this valuable article for the nursery in preference to any other kind now in use, on

account of the ease with which it may be moved from one apartment to another, all vessels on voyages to tropical climates should be provided with it. Frequent baths are among the surest means of maintaining a healthy condition of the body in approaching tropical regions; but as there is both inconvenience and danger in plunging into the ocean, these objections might be obviated by the India rubber bathing apparatus, and all the advantages gained.—*Boston Medical and Surgical Journal.*

STRAWBERRY PLANTS.

FOR SALE, at New England Seed Store, 51 and 52 North Market street, the following kinds of STRAWBERRY PLANTS, some of them new and fine varieties. Orders are solicited early.

		PRICE pr doz.	pr 100
1	Chili,	25	$1
2	Alpine,	25	$1
3	Methven Castle,	25	$1
4	White Chili	25	$1
5	Chili Large Scarlet,	25	$1
6	Wilmot,	37½	
7	Keen's Seedling,	25	
8	Downton,	25	
9	Mulberry,		$1
10	Bath Scarlet,		$1
11	Roseberry,		$1
12	English Red Wood,		$1
13	do. White do.		$1
14	Pine Apple,		$1
15	Hautbois,		$1
16	Monthly White Bush,	12½ ea.	
17	do. Scarlet do.	do. do.	
18	Early Virginia,	25	
19	Genuine Monthly Alpine,	25	
20	Wellington or Bostock,	25	
21	Royal Scarlet,	37½	
22	Grove End,	50	
23	Caroline,	50	
24	Large Lima,	50	
25	Large Early Scarlet,	50	
26	French Musk Hautbois,	50	
27	Southboro' Seedling,	$1	
28	True prolific Hautbois,	50	
29	Knevett's New Pine,	$1	
30	New or Black Hautbois.	50	

WHITE DUTCH CLOVER.

Just received and for sale, at the New England Seed Store, 51 & 52 North Market street—

1000 lbs. White Dutch Clover in prime order, and far superior to American Seeds, at reduced prices. sep 3

WHITE MULBERRY SEED.

Just received White Mulberry Seed, of the growth of 1834 saved expressly for the New England Seed Establishment.

GEO. C. BARRETT.

BLACK SEA WHEAT.

FOR SALE, 25 bushels of this valuable variety of Winter Wheat, of which an account may be found in N. E. Farmer, vol. xi, page 118. GEO. C. BARRETT,

New England Seed Store

FARMERS ATTEND.

A GENTLEMAN who intends to embark for Europe, in October next, wishes to engage an *experienced Farmer* to take charge of his farm of about forty acres, distant seven miles from Boston. Said farm is easy of cultivation, is in good order, well stocked, and has a house upon it, in which said farmer could reside.

Liberal wages will be paid, but no person need apply unless he can give the best recommendations, and has a practical knowledge of his business. Apply at this office. eptf jy19

SEEDS, (for West Indies, &c.)

Merchants and masters of vessels, and others trading to the West Indies, South America, &c. can be furnished with boxes of seeds, assorted and suitable for those markets, a $3 and $5 per box.

Also smaller assortments at $1 per box.

ENGLISH WORKS ON AGRICULTURE.

DR. DICKSON'S Practical Agriculture, in two volumes, 1260 pages, with numerous engravings and colored plates.

Complete Farmer, or general dictionary of Agriculture and Husbandry, with many engravings, in 2500 pages.

The Complete Grazier with plates, *second handed*, 600 pages.

The above will be sold very low, having been partially used. July 16th. GEO. C. BARRETT.

JUST PUBLISHED,

The TEMPERANCE FAMILY ALMANAC, for 1835, and for sale in any quantity, at the office of the New England Farmer—price 6 cts. single, $3 per hundred.

GREEN HOUSE GLASS.

200 boxes very thick—for sale by LORING & KUPFER, No 10 Merchant's Row. 1m sep 3

PATENT GRATER CIDER MILL.

DANIEL LELAND having purchased the patent of the above-named Mills, would call the attention of Farmers and others in this vicinity, to the undersigned certificates of their merits, and feels confident that they are superior to any other in use, for grinding apples.

These Mills are drawn by one horse. Six, eight, ten, and twelve feet wheels are used, some with one and some two drums. They may be placed in a building, and so fixed as to grind upon the press, or into a trough. The following certificates will probably give the public some proof of their value.

"This may certify, that we the Subscribers have made use of Joel Farnum's Patent Grater Cider Mill, for three years past. We grind a cheese of cider in one quarter of the time we did in the old mill; it grinds better, makes more and better cider; we grind upon the press, and save the shoveling of the pumice, and the juice may be extracted in less time.

JOHN CLARK, 2d.
Medway, August 8, 1833. JAMES P. CLARK."

"This may certify, that we the Subscribers have used the above-named machine for three years last past, and approve of the plan of grinding apples. We save one third part of labour and time in grinding and laying up a cheese of cider. It grinds better than the old mills generally do, the cider is clearer and contains less sediment; the cider is pressed out in less time, and the mills are kept in repair at less expense than the old mills. AARON LELAND,
Sherburne, Aug. 9, 1833. JOSEPH P. LELAND."

"This may certify, that I have assisted in the making of cider in the above-named mills, and consider it a valuable improvement in the making of cider. At one time we ground and laid up, apples sufficient for eight barrels of cider, in forty minutes, by the watch. We save one half of the time, in grinding and laying up the cheese.

Sherburne, Aug. 9, 1833. JOTHAM W. ROGERS."

For further particulars, apply to J. R. NEWELL, Agricultural Warehouse, where Mills are on hand or will be furnished at short notice, or to DANIEL LELAND, Sherburne.

P. S.—D. L. will furnish the Horse Power and Mills, and set them up for $75, and find all materials necessary—any distance within 20 miles of Sherburne, Mass.

Sherburne, Aug. 13, 1834. eop6w

SEEDS, (for fall sowing)

FOR SALE, at the New England Seed Store, connected with the N. E. Farmer office, 51 & 52 North Market street.

White Portugal Onion Seed—Silver Skin, do.—Fall or Prickly Spinach—Black Spanish or Winter Radish—Celery, &c. &c. aug 13

FRESH GARDEN SEEDS, 1834.

THE Subscriber is now daily receiving his supplies of Garden Seeds, growth 1834, of which are various sorts of Turnip, Cabbage, Spinage, &c. &c. It is the determination to send nothing but what he is willing to *warrant*; a great proportion of the vegetable seeds are grown in our own climate, and which are much superior to the general run of foreign seeds. The varieties of Turnip Seed now in proper season to sow, will be found superior to any imported, with the single exception of Ruta Baga—one pound of well saved American seed is worth three of foreign, for this plain reason, that the seed saved here (at least what is grown under my direction) is from selected or transplanted Turnips, by which process every impure sort is thrown out, and only the fairest sorts saved—whereas in Europe they generally leave the Turnips in the field all winter, which are often much injured by severe rains and spring frosts, and cannot in the nature of things produce as pure seed as a well housed root, and this is the reason why it costs us five times as much to get it raised here as to import it; it is not necessary to state who is benefitted by it; certainly the farmer who depends on a full and genuine crop of this nutritive root—some of the finest sorts and which are of the quality stated, are the large White Norfolk, Ruta Baga or Russia Turnip; White Flat Dutch, Red and Green Top, Yellow Aberdeen or Bullocks, Yellow Stone, Swan's Egg (a choice sort), Long Yellow French: also, Long Tankard, or Rat Tail. Together with several fancy sorts, as Yellow Malta, Garden Stone, Dale's Hybrid, &c.

Constantly on hand, a full assortment of such Garden Seeds as are adapted to a West India climate; assortments suitable for the Islands of Bermuda, Jamaica, St. Croix, &c. made up on short notice; also, choice Flower Seeds, for the same climates.

The collection of Green House Plants is select, embracing all the finer varieties of the Camellia Japonica, 50 sorts; Pelargeniums, 80 sorts; Fuchsias, Jasmines, Ixoras, China Roses, Salvia Mexicana, &c. can be viewed with comfort under spacious awnings. Also, a great variety of fancy articles for the Garden, the Conservatory, the Boudoir, &c. beautiful painted Flower Glasses, China Pots, Polished Steel Ladies' Garden Implements, Grass Cutters, Silver Steel Scythes, Ladies' Transplanting Trowels, Grecian Vases, from $40 to $80 the pair.

Bird seed of every sort, Chinese Gold Fish, &c.

aug. 27. GEORGE C. THORBURN, 67 Liberty St. New York.

PRICES OF COUNTRY PRODUCE.

			FROM	TO
APPLES, russets,		barrel	2 00	2 50
BEANS, white,		bushel	2 25	2 75
BEEF, mess, (new)		barrel	9 50	10 00
	Cargo, No. 1	"	7 50	8 00
	prime,	"	6 50	7 00
BEESWAX, (American)		pound	18	22
BUTTER, inspected, No. 1, new,		"	13	15
CHEESE, new milk,		"	8	9
	skimmed milk,	"	3½	5
FEATHERS, northern, geese,		"	37	42
	southern, geese,	"	33	37
FLAX, American,		pound	9	10
FLAXSEED,		bushel	1 25	1 37
FLOUR, Genesee,	cash.	barrel	5 62	5 75
	Baltimore, Howard str. new	"	5 37	
	Baltimore, wharf,		5 25	5 50
	Alexandria,	"	5 25	5 37
GRAIN, Corn, northern yellow,		oushel	75	
	southern yellow,	"	72	
	white,	"	71	72
	Rye, Northern,	"	70	71
	Barley,	"	60	65
	Oats, Northern, (prime)	"	41	42
HAY, best English,		ton	20 00	21 00
	Eastern screwed,	"	13 00	14 00
	Hard pressed,	"	10 00	12 00
HONEY,		gallon	40	50
HOPS, 1st quality		pound	12	14
	2d quality	"	10	12
LARD, Boston, 1st sort,		pound	8	8½
	Southern, 1st sort,	"	7	7½
LEATHER, Slaughter, sole,		"	17	19
	" upper,	lb.	10	12
	Dry Hide, sole,	pound	15	17
	" upper,	lb.	18	20
	Philadelphia, sole,	pound	21	23
	Baltimore, sole,	"	20	22
LIME,	best sort	cask	85	90
PORK, Mass. inspec., extra clear,		barrel	17 00	18 00
	Navy, Mess,	"	13 00	
	Bone, middlings,	"		
SEEDS, Herd's Grass,		bushel	2 37	2 50
	Red Top, northern,	"	75	87
	Red Clover, northern,	pound	8	9
	White Dutch Honeysuckle	"	25	31
TALLOW, tried,		cwt	7 00	7 50
WOOL, prime or Saxony Fleeces,			60	70
	American, full blood, washed	pound	50	60
	do. 3-4ths do.	"	43	48
	do. 1-2 do.	"	35	40
	do. 1-4 and common	"	30	35
	Native washed,	"	38	40
Northern pulled.	Pulled superfine,	"	50	52
	1st Lambs,	"	40	42
	2d "	"	37	40
	3d "	"	20	35
	1st Spinning,	"	35	40

Southern pulled wool is generally 5 cts. less per lb.

PROVISION MARKET.

RETAIL PRICES.

HAMS, northern,	pound	9½	10
southern,	"	8	9
PORK, whole hogs,	"	6½	7
POULTRY, (uncertain)	"		
BUTTER, (tub)	"	14	17
lump, new,	"	20	25
EGGS,	dozen	16	17
POTATOES, (new)	bushel	37	50
CIDER, (new,)	barrel	2 00	

BRIGHTON MARKET.—MONDAY, Sept. 1, 1834.

Reported for the Daily Advertiser and Patriot.

At Market 840 Beef Cattle, 770 Stores, 4450 sheep, and 400 swine. Several lots and parts of lots Beef Cattle, a few hundred Stores, and several lots of sheep remain unsold.

PRICES. *Beef Cattle*—Prices have declined since last week (say 25c per hundred) $5 was the highest sale we noticed; some drovers refused to take that for their best, and have them now on hand. We quote prime 4 75 a 5; good at 4 a 4 50; thin at 3 25 a 3 75.

Stores.—Nearly all at market were from the State of Maine, and our prices will apply to cattle from that quarter. We quote yearlings at — a —; twy yeard — a —; three year old —.

Several yoke of working oxen were sold at from 40 to $65.

Sheep—"Dull." We noticed one lot of 100, most of which were small and thin, taken at $1 each; lots also were taken at 1 42, 1 62, 1 67, 1 84, 1 92, 2, 2 17 and 2 33. Wethers at 2, 2 25, 2 67, and $3.

Swine—One lot, of 100 were taken at 4¾; one small lot selected sows at 4 3-4, and a lot of selected barrows at 5 3-4; a lot of old swine at 4 1-2 for sows and 5 for barrows; at retail, 5, 5 1-2 and 6 for sows; 6, 6 1-2 and 7 c for barrows, varying according to size and quality.

MISCELLANY.

From the Boston Courier.

"THE HUCKLEBERRY FROLIC."

Now, happily finished the labors of haying,
A day we devote to diversion and playing;
Men, women and children repair to the ground,
Where superabundant ripe berries are found.

In carryalls cheerful old grandparents ride,
While smiling grandchildren rejoice by their side,
On foot each old maid an old bachelor drives,
And lovers and husbands lead sweethearts and wives.

See, here are the blackberries, here are the blue,
And here thimbleberries and raspberries too,
And berries by Yankees o'er all other prized,
"Huckleberries," by pious forefathers baptised.

Among the full bushes all spread, gay as larks,
With tin pails and measures, and baskets and barks,
In groups or in pairs, or alone, just as suits
Their fancy, while stripping by handfuls the fruits.

The grandparents sit on the grass, at their ease,
Beneath long-remembered, wide-spreading oak trees,
While each little grandchild full eagerly pushes,
To break and bring to them the fruit-laden bushes.

'Tis noon—and behold all are resting and munching,
In every direction their plain, wholesome luncheon,
While talking, and joking and laughing abound,
And hills, rocks and caverns re-echo the sound.

Here boys, take your buckets, and speedily bring
The pure "Adam's ale" from yon bubbling spring,
So sweet and so cool, so delicious and nice,
'Twere wicked to mar it with blood chilling ice.

Now all are refreshed, all again are equipt;
And of their plump berries the bushes are stript;
The sun is descending, re-harnessed the horses,
To home, sweet home, all have taken their courses.

Some berries are eaten, some spread out to dry,
To mix with their Thanksgiving pudding and pie,
A feast for true temperate Yankees alone,—
To gluttons and epicures wholly unknown.

TO JULIET.

BY E. L. BULWER.

THE summer—the summer hath come, my love,
And the ringdove found his bride—
Not a flower below, not a beam above,
But doth thy coyness chide.

I have loved thee well—I have loved thee long,
I have loved thyself alone;
There lived not a thought in my burning song,
That my heart did not more than own.

Be mine—be mine while the hours allow
My life to be vowed to thee!
For the leaves of my youth are round me now—
But the worm is in the tree.

And the time sweet love, is speeding fast,
When the vow shall be ever o'er—
When thy faithful fountain dried at last,
Shall leap to the breeze no more.

Be mine—be mine, ere hath passed away,
The scent from life's closing flowers;
And some time hence it will soothe to say,
"I blest his latest hours."

WOMEN

—ARE formed for attachment. Their gratitude is unimpeachable. Their love is an unceasing fountain of delight to the man who has once attained it, and knows how to deserve it. But that very keenness of sensibility which, if well cultivated, would prove the source of your highest enjoyment, may grow to bitterness and wormwood if you fail to attend to it or abuse it.—*Ettrick Shepherd.*

A wife causes the prosperity or downfal of a house.

WASHINGTON'S TRUE GREATNESS.

WHEN Colonel Washington was stationed at Alexandria, in 1754, there was an election for members of the Assembly, when Mr. W. Payne opposed the candidate supported by Washington. In the course of the contest, Washington grew warm, and said something offensive to Mr. Payne, who at one blow extended him on the ground.—The regiment heard that their Colonel was murdered by the mob, and they were soon under arms and in rapid motion to the town to inflict punishment on the supposed murderers. To their great joy he came out to meet them, thanking them for such a proof of attachment, but conjuring them by their love for him, and their duty, to return peaceably to their barracks. Feeling himself to be the aggressor, he resolved to make honorable reparation. Early next morning he wrote a polite note to Mr. Payne, requesting to see him at the tavern. Payne repaired to the place appointed, in expectation of a duel, but what was his surprise to see wine and glasses in lieu of pistols. Washington rose to meet him, and smiling as he offered his hand, began "Mr. Payne, to err is nature; to rectify error is glory. I believe I was wrong yesterday; you have already had some satisfaction, and if you deem that sufficient here is my hand, let us be friends." An act of such sublime virtue produced its proper effect, and Mr. Payne was from that moment an enthusiastic admirer of Washington.

LAWS AND CUSTOMS.

A FARMER in Hampshire county, who died many years since, acquired a large estate by industry and economy. He had 10 or 12 sons (our informant, we think, mentioned the latter number,) and was able to give every son a farm and a good setting out in the world. At the present time, every son living is poor, and those who are dead left no property. Whether they lost their estates by bad calculations, foolish speculations, extravagant living, intemperance or misfortunes, we know not. Our object in noticing this family, is to show that many of the evils of society are not brought upon us by legislation and cannot be remedied by legislation. The people should look well to the lawmakers and see that no unequal or pernicious laws are enacted; and they should endeavor to effect a repeal or modification of all mischievous laws. But if they stop here they will accomplish but little. Our customs, habits and practices, which no legislature can regulate, have more influence upon our weal and woe than any legislative acts. But little of the poverty and misery that exist in the State can be attributed to legislation. We should strive to reform all that is wrong in the government; but this will not avail much unless we reform ourselves, families, neighborhoods and towns.—*Hampshire Gazette.*

A PITHY SERMON.

THE following pithy sermon from a pithy text, has been published in England, and has met with a very extensive circulation in that country. It comes directly home to men's business and bosoms, and every man should read it and treasure it in his memory.—*Temperance Journal.*

"BE SOBER, GRAVE, TEMPERATE."—*Titus* ii. 2.

I. There are three companions with whom you should always keep on good terms—
1st. Your Wife,
2d. Your Stomach,
3d. Your Conscience.

II. If you wish to enjoy peace, long life, and happiness, preserve them by Temperance.

Intemperance produces,
1st. Domestic Misery,
2d. Premature Death,
3d. Infidelity.

To make these three points clear, I refer you,

1st. To the Newgate Calendar, the Old Bailey Chronicle, and the Police Reports.

2d. To the hospitals, lunatic asylums, and workhouses, and

3d. To the past experience of what you have seen, read and suffered, in mind, body, and estate.

CAUSE AND EFFECT.

A BARREL of gin was accidentally left exposed on the Pier, on Monday night. In the morning, it was discovered that the bung had been worked out, and about a gallon of gin had decanted. A short time afterwards the body of an unknown man was found in the basin, a few rods above the place where the gin cask was exposed.—*Albany Evening Jour.*

FRUIT TREES.

ORNAMENTAL TREES, ROSES, FLOWERING PLANTS, &c. NURSERY of WILLIAM KENRICK in NEWTON, 5½ *miles from Boston by the City Mills, and ½ a mile from the Worcester Rail Road.*

A rare collection of Fruit trees, Trees and shrubs of ornament, Roses, Dahlias, &c. This Nursery now covers compactly, the most part of 18 acres; and includes of Trees and plants in different stages of growth, from two to three hundred thousand. Of *new celebrated Pears alone*, 150 kinds, a part of which having been already proved in our climate, are especially recommeneed. Of Peaches, a Capital Collection, for extensive numbers and fine kinds—Apples—Cherries—Plums—Nectarines—Apricots—Almonds—Quinces—Grape Vines—Currants—Raspberries—Gooseberries—Strawberries—Figs, &c.—Selections from the best varieties known.

MORUS MULTICAULIS, OR NEW CHINESE MULBERRY, so celebrated for the food of silkworms.

Of ROSES. A superb collection of from 300 to 400 hardy and China varieties; from numerous importations, and first rate sources. White Flowering Horse Cheshuts, Weeping Willows, Catalpas, Mountain Ash, Silver Firs, Venetian Sumach, Altheas, Honeysuckles, Azaleas, &c. &c.—in all, of Ornamental trees, and shrubs, 650 varieties. Of Herbaceous flowering Plants, 300 choice varieties, including the finest kinds of Pæonies, and 100 splendid varieties of Double Dahlias.

Gentlemen are invited to forward their orders early in Autumn, being an excellent season for transplanting. Address to WILLIAM KENRICK, NEWTON. Trees, &c. delivered in Boston free of charge for transportation, and suitably packed, and from thence when ordered duly forwarded, by land or sea. Or orders will receive the same attention if left with GEO. C. BARRETT, who is agent, at his seed store and New England Farmer Office, Nos. 51 & 52, North Market Street, Boston. Catalogues gratis on application. Je 25

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